

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	PALO - BUFFET LINE	33	1	No	THE JUNCTURE WHERE THE DECK AND THE CABINETS MEET WAS NOT COVERED. Immediate repair has been performed. Soft sealant has been applied.
2	LIDO HOT GALLEY	33	1	No	PEELING PAINT WAS NOTED IN THE SCUPPERS. Immediate repair has been performed. New deck paint is being applied.
3	POTABLE WATER	08	0	No	ENSURE THAT ALL THE SCREW CAPS IN THE BUNKER STATIONS ARE FASTENED BY A NON-CORRODING CHAIN TO AN ADJACENT BULKHEAD OR SURFACE IN SUCH A MANNER THAT THE CAP DOES NOT TOUCH THE DECK WHEN HANGING FREE. The new non-corroding chain has been replaced. And attached to adjacent bulkhead
4	POOL AND SPAS	10	0	No	THERE WERE NO FLOW DIRECTION ARROWS ON THE PIPING IN THE POOL AND SPA PUMP ROOMS. Flow direction arrows have been added to the pipes in the pool and spa pump rooms
5	SPAS	10	0	No	SPAS WERE NOT BEING MONITORED EVERY HOUR; HOWEVER THEY WERE BEING MONITORED EVERY TWO HOURS. The staff has been instructed to take and log readings every hour.
6	MEDICAL	01	0	Yes	ENSURE THAT GASTROINTESTINAL ILLNESS REPORTING IS CONDUCTED BETWEEN 24-30 HOURS PRIOR TO ARRIVING AT A U.S PORT. Medical team was coached about the all the standard operating procedures and log keeping. All reports will be sent in the time period 24-30 hours before arrival in all US ports.
7	DISHWASHING-GENERAL	22	0	No	DATA PLATES FOR THE DISHWASHERS STATED CONVEYOR SPEED WAS 1400 PLATES PER HOUR. GLASS WASHERS WERE 100 RACKS PER HOUR. NONE OF THE CREW COULD STATE HOW THEY WERE CHECKED FOR ACCURACY. The new date plates have been replaced and Crew have been trained properly how to check for time accuracy. On the job training will be refreshed to clarify this point.
8	AFT POT WASH	22	0	No	THE TEMPERATURE GAUGE FOR THE 3-COMPARTMENT SINK WAS 6° OUT OF CALIBRATION. The out of calibration gauge has been calibrated. New ones are on order.
9	CREW GALLEY	20	0	No	THE BLAST CHILLER CONTAINED A 3-TIER RACK INSIDE IT. IT SHOULD BE REPLACED WITH AT LEAST A 6-TIER OR LARGER RACK. A 6-tier rack has been ordered.
10	BUFFET PANTRY	20	0	No	SOFT SEALANT WAS NOTED ON THE BACK PLATE OF THE SLICER. SOME FOOD RESIDUE WAS NOTED UNDER THE SEALANT. THE SEALANT SHALL BE REPLACED WITH A HARD, EASILY CLEANABLE SEALANT. Immediate repair has been performed. Hard sealant has been applied.
11	FOOD SERVICE-GENERAL	33	1	No	THE POURED DECK COVERINGS THROUGHOUT THE SHIP WERE IN POOR REPAIR. DCL is still in negotiation with the vendor of the original applied floor covering. We are continuously testing new products to enable us to solve this problem.